

Starters

Nicoise Salad (F) (E) (G) Marinated Tuna Loin-Mixed Leaves- Kenyan Beans-Baby Potato-Quail Eggs, Cherry Tomato-Kalamata Olive Tapenade- Lavache	7.800
Quinoa Salad (N) (V) Quinoa-Roasted Sweet Potato-Beetroot-Corn-Kale-Raisins-Nuts & Seeds- Honey Oregano Dressing	6.800
Classic Caesar salad (D) (E) (G) (F) Baby Gem Lettuce-Caesar Dressing-Parmesan Shaving-Sourdough Croutons- Bacon Crumble.	4.500
The Belge (D) (N) (V) Belgian Endives-Arugula-Fuji Apple-Pomegranate Seeds-Crumbed Goat Cheese, Caramelized Walnuts-Pumpkin & Pine Seeds-Pomegranate Dressing	6.800
French Onion Soup (D) (G) (A) Rich Beef Stock-Gruyere Cheese-Sourdough Crouton	7.800
Flambéed Shrimps (S) (D) (G) (A) Cooked in a Spiced Herb Butter Sauce-Lemon-Garlic-Sourdough Bread	8.800

Our Signature Croquettes

Cheese Croquettes (D) (G) (E) (V) Signature 3 cheese recipe - spicy mayo dip	4.200
Traditional Bitterballen (G) (E) Shredded beef ball served with Dijon mustard	4.200
Chicken Croquettes (G) (E) Served with curried mayo dip	4.200



Mains

Corn fed Chicken Breast (D) (G) Corn fed chicken breast 250gr-seasonal vegetables-Mash - creamy grain mustard sauce.	13.500
Belgian Beef Stew (A) (G) Slow Braised Angus beef -Leffe Bruine- caramelized onion-celery-mus-tard-bacon crumble, Garlic Sourdough-Belgium fries	10.000
Fish & Chips (F) (A) (G) (E) Beer battered cod-Belgian Fries-tartar sauce-minted pea puree	12.200
Chicken Cordon Bleu (D) (E) (G) (A) Chicken breast-turkey ham-emmental cheese-classic mash-creamy mushroom	8.500
Beef Steppegras (D) (A) (G) Certified angus tenderloin 250g-creamed spinach-shoestring fries-port wine jus	18.200
Mixed Seafood Platter (F) (S) (D) (A) Lobster tail-Tiger prawns-New Zealand Mussels- calamari-Norwegian Salmon-grilled vegetables.	26.000
Roasted Chilean Seabass (F) Miso Paste-Crushed Potatoes- Edamame- Bok choy-Ginger & Lime Dressing	13.500

From the Grill- choice of 1 side item & 1 sauce

Grass Fed New Zealand Angus Tenderloin	250gr	18.2
Grass Fed New Zealand Angus Ribeye	300gr	19.5
Grass Fed New Zealand Angus Striploin	300gr	16.5
New Zealand Lamb Chops	450gr	18.2
Giant Tiger Prawn u10	5pcs	16.8
Norwegian Salmon	220gr	15

30 Days Dry Aged: choice of 1 side item & 1 sauce

Australian Black Angus Striploin MB2, 150 days Grain fed - Angus Reserve, per	250g	22.000	USA Prime Striploin CAB, 150 days Grain fed- Greater Omaha, per	250g	25.000
Australian Black Angus Ribeye MB2, 150 days Grain fed - Angus Reserve, per	250g	26.000	USA Prime Ribeye CAB 150 days Grain fed- Greater Omaha, per	250g	37.000

Sandwiches & Burgers- Served with Belgian Fries

Fried Chicken Burger (D) (E) (G) Buttermilk Marinated Chicken-Spicy Mayo-Grain Mustard-Lettuce-Tomato-Onion-Gherkin-Coleslaw-Cheddar Cheese-Crispy fried onion	7.800
LPB Burger (D) (E) (G) Certified angus beef patty 220gr-tomato chutney-Black truffle mayo-lettuce tomato-onion-gherkin-emmental cheese	9.000
Cheddameilt Burger (D) (E) (G) Certified angus beef patty 220gr-Marie Rose Sauce-Lettuce-tomato-onion-gherkin-Cheesy Mushroom topping	10.000
Steak Sandwich (D) (E) (G) Angus Tenderloin 120gr-Horseradish Mayo- Arugula-tomato-gherkin- caramelized onion-mushrooms-cheddar cheese-Ciabatta	9.500
Evergreen Sandwich (D) (G) (V) Arugula-Sun dried tomato-hummus-caramelized onion-eggplant-Sautéed mushrooms, Emmental Cheese-Avocado-rye bread.	10.500

Pie Bonanza: served with side salad and choice of mash Potato or Fries

Pepper Steak Pie (D) (G) (E) Slow cook beef brisket-whole black pepper-onion-garlic-herbs-Pie Crust	6.800
Chicken & Mushroom pie (D) (G) (E) Chicken-Mushrooms-onion-garlic-parsley-lemon-cream-Pie Crust	6.800
Spinach & Feta Pie (D) (G) (V) Spinach-feta cheese-spring onion-onion-garlic-parsley-cream-Pie crust	6.800

Sauces

Port Wine Jus	1.500
Green Peppercorn Sauce	1.500
Wild Mushroom Cream	1.500
Béarnaise Sauce	1.000
Lemon Butter Sauce	1.000
Chimichurri	1.500

Sides

Garden Green Salad	1.500
Belgium Fries	1.700
Creamed Spinach	1.700
Sautéed Vegetables	1.700
Classic Mash potato	1.700
Garlic Mushrooms	2.200
Crushed Baby Potatoes	2.200

Pasta & Risotto

Spaghetti Aglio e Olio Peperoncino(G) (V) Olive oil- Garlic-Chili Flakes- Parsley	6.500
Truffled Mac and Cheese (D) (G) 3 Cheese sauce- vegetables- Black Truffle Essence	7.500
Seafood Tagliatelle (Signature) (D) (A) (S) (E) (G) (F) Shrimps- Cod- Salmon- Mussels- Calamari- Saffron- Sour cream- Vodka.	7.500
Spaghetti Carbonara (G) (E) Beef Pancetta- Egg yolk- Parmesan- Cracked Black Pepper	9.000
Wild Mushroom & Truffle Risotto (D) (A) (V) Arborio rice- White Wine- Truffle Oil- Parmesan	8.500

Sweet Endings

Waffles	
The Belgian (signature) (D) (G) (N) (A) Chocolate sauce- Nutella- whipped cream- vanilla ice cream- strawberries	4.800
The Classic (D) (G) Canadian Maple Syrup-Whipped cream- Berries.	4.300
Chocolate Brownie (D) (G) (N) (A) Rich Belgian chocolate & walnut fudge tart- Chocolate Ice cream	4.800
Warm Apple Crumble (G) (D) (A) (N) Sweet red & green apple Pie-Pastry Crumble-Vanilla ice cream	4.200
Traditional Dame Blanch (D) (A) Vanilla ice cream- hot Chocolate sauce	

All prices are in Omani Rial and are inclusive of service charge and applicable taxes.
(A) alcohol (E) eggs (D) dairy products (G) gluten (F) fish (N) nuts (S) seafood (V) vegetarian



Bottled Beer

Corona	4.5
Stella Artois	4.5
Dab	4
Heineken	4.5
Duvel	7.5
Kasteel Donker	7.5



Draught Beer

Pinke Beer	Half Pint/ Pint	3 / 4.5
Stella Artois Draught		4 / 6.3
Heineken		4 / 6.3
Tiger Beer		4 / 7
Birra Moretti		4 / 7
Hoegaarden White		4.8 / 7
Leffe Blond		4.8 / 7

Classic Cocktails

Bullfrog	7
Aperol Spritz	7
Long Island Ice Tea	7
Cosmopolitan	5.5
Whiskey Sour	5.5
Negroni	5.5
Daiquiri	5.5
Espresso Martini	5.5
Old Fashioned	5.5



Gin

Gordon's	Single / Double / Bottle	3 / 5.5 / 75
Greenall's		3 / 4 / 55
Bombay Sapphire		4 / 6 / 65
Tanqueray		4 / 7 / 80
Hendrick's		6 / 9.5 / 110
Monkey 47		8 / 14 / 180

Vodka

Tito's	Single / Double / Bottle	3 / 4/ 40
Smirnoff Red		3.5 / 6 / 50
Absolute Blue		4 / 7 / 70
Grey Goose		6 / 10.5 / 155
Stolichnaya		3 / 5 / 50

Whiskey

Johnnie Walker Red	Single / Double / Bottle	3/ 5.5 / 65
J&B Rare		3.5 / 6 / 75
Jim Bean		3.5 / 6 / 75
Jack Daniel's		3.5 / 6.5 / 88
Johnnie Walker Black		5 / 9 / 98
Jameson		4 / 7 / 88
Chivas Regal 12yr		5/ 9 / 90
Chivas Regal 18yr		6.5 / 12 / 160
Glenfiddich 12yr		5 / 9 / 105
Macallan 12yr		10.5 / 19.5 / 200



Tequila

Jose Cuervo Silver	Single / Double / Bottle	3.5 / 6 / 65
Jose Cuervo Gold		3.5 / 6 / 65
Patron XO Café		5.5 / 10 / 105

Rum

Bacardi White	Single / Double / Bottle	3 / 5.5 / 60
Bacardi Black		3.5 / 6 / 80
Captain Morgan Spiced		3.5 / 6.5 / 80
Matusalem		4 / 6.8 / 85

Brandy & Cognac

St. Remy Napoleon	Single / Double / Bottle	3.5 / 6 / 55
Hennessy VS		5 / 9 / 120
Hennessy XO		16 / 30 / 415
Courvoisier VS		5 / 9 / 120
Remy Martin VSOP		6.5 / 12 / 150
Remy Martin XO		18.5 / 34 / 480

Aperitifs

Aperol	Single / Bottle	3.5 / 68
Martini Extra Dry		3 / 43
Martini Rosato		3.5 / 50
Campari		3.5 / 75
Jägermeister		4 / 80
Disaronno Amaretto		4 / 80
Baileys		4 / 80
Sambuca Black		4 / 80
Grand Marnier		5 / 95
Cointreau		5 / 95
Kahlúa		3.5 / 55
Goldschläger		6.5 / 130



Mocktails

Virgin Mojito	3
Virgin Colada	3
Virgin Frozen Daiquiri	3
Shirly Temple	3
Caribbean Fizz	3

Soft Drinks & Juices

Soda Drinks	
Red Bull	1.8
Tonic Water	3.8
Ginger Ale	1.8
Soda Water	1.8
Fresh Juice	1.8
	2.5

Water

Acqua Panna Still	Small/ Large	2.2 / 3.5
San Pellegrino Sparkling		2.2 / 3.5

SLIDERS & HOPS | OMR 9 NET

BUSINESS LUNCH | EVERYDAY

JUKEBOX | EVERY THURSDAY

HAPPY HOUR | EVERYDAY